

Cleaning and Disinfecting Procedures

Resulting from Vomiting and Diarrheal Events

Due to the highly infectious nature of Norovirus, cleaning and disinfecting procedures in accordance with 2VAC5-585-255 Clean-up of Vomiting and Diarrheal Events are as follows.

Supplies:

Personal protective equipment (PPE)

- · 2 pairs of disposable, non-latex gloves
- 1 face mask
- · 1 disposable gown with sleeves
- · 1 disposable hair cover
- · 1 pair of shoe covers

Cleaning supplies

- 1 sealable, plastic bag or biohazard bag with twist tie
- · 1 scoop/scraper
- Disposable paper towels or absorbent powder/solidifier
- Disinfectant (bleach)

Procedures for cleaning and disinfecting:

- 1. Remove sick individual(s) from establishment.
- 2. Restrict access to the area with items such as cones or caution tape, only allowing access by designated employee.
- 3. The designated employee must don PPE and gather cleaning supplies.
- 4. Cover the spill with absorbent material to soak up all fluid.
- 5. Scoop materials into sealable bag.
- 6. Apply disinfectant to surface (food and non-food contact) using a disposable towel or spray bottle. If using bleach, dilute 1 ½ cups of 5.25% bleach in one gallon of water and allow a contact time of at least 5 minutes. If used on food contact surface, wash, rinse and sanitize surface after disinfectant has dried to remove any residue.
- 7. Discard any food products and single-service items possibly exposed to the airborne droplets from body fluid, as far as 25 feet from the incident.
- 8. Disinfect any tools used in cleaning of event like mops or buckets.
- 9. Consider repeating the disinfection process to ensure removal of Norovirus particles.
- 10. Remove PPE prior to leaving area and dispose of in sealable bag.
- 11. Properly wash hands, and if possible, shower and change clothing.